

BANQUET & EVENT MENUS



All prices are subject to a 20% service charge.
Service charge and prevailing taxes.
Prices are subject to change without notice

BANQUET & EVENT MENUS



Breakfast

Continental Breakfast Buffets
Priced Per Person/10 Guest Minimum
Enhancement Options Available

Resort Continental \$18

Assorted Chilled Juices
Fresh Sliced Fruit Display
Yogurt, Assorted Berries & Granola
Assorted Muffins, Danishes, Croissants, Doughnut Holes, Breakfast Pullman Breads, Cinnamon Rolls
Butter, Assorted Jams, Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Executive SLR Continental \$23

Assorted Hot Breakfast Sandwiches
Fresh Sliced Fruit Display
Yogurt, Assorted Berries & Granola
Assorted Muffins, Danishes, Croissants, Doughnut Holes, Breakfast Pullman Breads, Cinnamon Rolls
Butter, Assorted Jams, Cream Cheese
Assorted Cereals, 2%, Whole, and Oat Milk
Irish Oatmeal, Brown Sugar, with Raisins & Honey
Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

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Breakfast

Breakfast Buffets
Priced Per Person/10 Guest Minimum
Enhancement Options Available

Sunrise Breakfast Buffet \$28

Scrambled Eggs with Shredded Cheese
Potatoes O'Brien
Buttermilk Biscuits & Country Sausage Gravy
Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Product Available)
Selection of Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Grand Laker Breakfast Buffet \$36

Seasonal Fruit Display
Scrambled Eggs with Shredded Cheese
Potatoes O'Brien
Buttermilk Biscuits & Country Sausage Gravy
Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Product Available)
Assorted Muffins, Danishes, Breakfast Pullman Breads
Belgium Waffles with Seasonal Berries, Whipped Cream, Syrup
Selection of Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

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Breakfast

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Enhancement Options Available

Breakfast Buffet Enhancements Continued...

Smoked Salmon \$16/Person

Atlantic Smoked Salmon, Cream Cheese, Capers, Hard Boiled Eggs, Diced Onions, Diced Tomatoes, Toasted Bagels

Omelette Station \$14/Person (Plus \$100 Chef Attendant Fee/2 hour minimum/20pp)

Fresh Farm Eggs, Egg Whites, Mushrooms, Green Onions, Tomatoes, Bell Peppers, Jalapenos, Ham, Bacon Bits, Cheddar Cheese, Swiss Cheese, Salsa

Hot Steel Cut Oatmeal \$6/Person

Raisins, Dried Cranberries, Dried Cherries, Pecans, Brown Sugar, Cinnamon, Honey, Milk

Oven Baked Mini Quiches \$6/Person

Ham & Cheese, Spinach & Cheese, Cheese

Fresh Baked Cinnamon Rolls \$4/Person

Giant House Made Cinnamon Rolls

Build Your Own Breakfast Burrito \$12/Person (Plus \$100 Chef Attendant Fee/20pp)

Large Flour Tortilla, Scrambled Eggs, Bacon Bits, Chorizo, Sausage, Hash Browns, Diced Onions, Diced Tomatoes, Olives, Mushrooms, Green Onions, Bell Peppers, Jalapenos, Shredded Fiesta Blend Cheese, Pico De Gallo, Salsa, Sour Cream, Cilantro

Yogurt Parfaits \$5/Person

Vanilla Yogurt, Fresh Berries, Granola, Honey

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Breakfast

Plated Breakfast

Priced Per Person/10 Guest Minimum

To Make these Plated Breakfast a Buffet please add \$5.00 per person

Plated Breakfast

Start of Day Breakfast \$18/Person

Yogurt Parfait, Sliced Seasonal Fruit, Muffin of the Day, Fruit Juice, Assorted Hot Tea, Coffee

Heart Healthy \$21/Person

Scrambled Egg Whites, Sliced Tomatoes, Turkey Bacon, Turkey Sausage, English Muffin, Fruit Juice, Assorted Hot Tea, Coffee

SLR Breakfast \$24/Person

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon, Biscuits & Country Sausage Gravy, Fruit Juice, Assorted Hot Tea, Coffee

Anchor Breakfast \$30/Person

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon and Sausage Link, Pancakes with Syrup, Fresh Seasonal Fruit, Fruit Juice, Assorted Hot Tea, Coffee

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Beverage Service

Beverage Break Service

All Day Beverage Service \$16/Person
Freshly Brewed Regular, Decaf Coffee
Assorted Bottled Teas (Unsweetened, Sweet)
Bottled Coca-Cola (Coke, Diet Coke, Sprite, Dr. Pepper & Dr. Pepper)
Hot International Teas
Bottled Water and Bottled Sparkling Water

Morning Beverage Service \$8/person
Chilled Fruit Juices (Orange, Cranberry, Pineapple, Apple)
Fresh Regular and Decaffeinated Coffee
Assorted Hot Teas
Whole Milk/2% Milk/Silk/Almond

Afternoon Beverage Service \$8/Person
Assorted Bottled Teas (Unsweetened, Sweet)
Bottled Coca-Cola (Coke, Diet Coke, Sprite, Dr. Pepper & Dr. Pepper)
Bottled Water and Bottled Sparkling Water

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Snack/Beverage Items

Beverages

Freshly Ground Starbucks Regular and Decaffeinated Coffee	\$80/1.5 Gallons
House Blend Coffee	\$40/1 Gallon
Natural Lemonade, Iced Tea, Sweet Iced Tea, Fruit Punch	\$40/1 Gallon
Whole Milk, 2% Milk	\$5/Carton, \$16/Carafe
Spiced Apple Cider, Hot Chocolate	\$5/Package, \$40/Gallon
Coca-Cola 20 oz. Bottles	\$4/Bottle
Still and Sparkling Water	\$4/Bottle
Energy Drinks	\$6/Drink
Powerade/Gatorade	\$6/Drink
Iced Tea Assorted Flavors	\$4/Bottle
Assorted Juice Assorted Flavors	\$5/Bottle

Snacks

Mixed Whole Seasonal Fruit	\$20/Dozen
Breakfast Croissants	\$49/Dozen
Breakfast Chocolaté Croissants	\$58/Dozen
Doughnut Holes	\$56/Dozen
Fresh Doughnuts Assorted	\$40/Dozen
Assorted Flavored Bagels w/ Cream Cheese	\$57/Dozen
Muffins Assorted	\$57/Dozen
Danish Assorted	\$57/Dozen
Yogurt Parfaits	\$57/Dozen
Smores (4 per order)	\$8/Order

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Snack Items

Break/Snack Items Continued.....

Snacks

Assorted Cookies	\$56/Dozen
Chocolate Fudge Brownies	\$56/Dozen
Assorted Snacks, Chex Mix, Kettle Potato Chips	\$5/Bag
Granola Bars	\$5/Each
Power Bars Kind	\$4/Each
Popular Candy Bars Assorted	\$5/Each
Assorted Ice Cream Treats	\$57/Dozen
Trail Mix	\$4/Bag
Peanuts (Roasted, Spicy, Salted)	\$4/Bag.
Mixed Nuts	\$28/Lbs.
Individual Bags of Trail Mix	\$4/Bag
Soft Bavarian Pretzel (Cheese Sauce)	\$60/Dozen

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Break Service

Priced Per Person/15 Guest Minimum

Signature Breaks

Sweet Treats

\$16/Person

Freshly Baked Assorted Cookies, Assorted Cupcakes, Fudge Brownies, Trail Mix, Assorted Candy Bars

Nature's Break

\$17/Person

Vegetable Crudités with Assorted Dips, Roasted Garlic Hummus with Pita Points, Whole Fresh Fruit, Assorted Nuts, Bran Muffin

Movie Concession Stand

\$20/Person

Buttered Popcorn, Jumbo Soft Pretzels, Individual Bags of Assorted Potato Chips, Nacho Cheese Dip, French Onion Dip, Peanuts, Trail Mix, Mini Corndog Bites (w/Ketchup & Mustard), Assorted Candy Bars

The Hiker

\$13/Person

Freshly Popped Popcorn, Cheesy Goldfish, Trail Mix, Granola Bars, Pretzel Sticks, Candy Bars

Ice Cream Parlor

\$15/Person

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel, Cherries, Strawberry Compote, Pineapple Compote, Butterfinger Pieces, Baby Ruth Pieces, Crunch Pieces, Reese's Pieces, Crushed Nuts, Whipped Cream

The Bandito

\$16/Person

House Made Tortilla Chips, Fire Roasted Salsa, Guacamole, Chili Con Queso/Queso

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Boxed Lunches

Boxed Lunch
Priced Per Person/10 Guest Minimum

Box Lunches

(Choose Either Turano Sub Roll or Wrap/Kettle Chips/ Cookie/Whole Fruit/Bottled Water or Soda)

Deli Ham & Swiss Cheese \$20/Person
Deli Ham, Swiss Cheese, Dijon Aioli, Beef Steak Tomatoes, Bibb Lettuce, Purple Onion, Dill Pickle Spear

Deli Turkey & Gouda Cheese \$20/Person
Deli Turkey Breast, Gouda Cheese, Cranberry-Pepper Aioli, Purple Onion, Beef Steak Tomatoes, Bibb Lettuce, Dill Pickle Spear

Smoke House Roast Beef & Aged Irish Cheddar \$20/Person
Shaved Slow Smoked Roast Beef, Age Irish Cheddar, Horseradish-Chive Aioli, Beef Steak Tomatoes, Bibb Lettuce, Purple Onion, Dill Pickle Spear

Italian Grinder \$20/Person
Salami, Shaved Ham, Pepperoni, Provolone Cheese, Oil & Vinegar, Shredded Lettuce, Beef Steak Tomatoes, Black Olives, Banana Peppers, Purple Onion, Dill Pickle Chips

Garden Fresca \$20/Person
Grilled Portobella Mushroom, Feta Cheese, Sundried Tomatoes, Cucumber, Kalamata Olives, Baby Spinach, Greek Vinaigrette

*Make any Sandwich or Wrap Gluten Free by asking your Sales Representative.

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Boxed Salads

Boxed Salad
Priced Per Person/10 Guest Minimum

Boxed Salads

(Served with Assorted Crackers/ Cookie/Whole Fruit/ Bottled Water or Soda)

Grilled Chicken Caesar Salad \$18/Person
Grilled Chicken Breast Sliced, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Greek Salad w/ Chicken \$18/Person
Grilled Chicken Breast, Romaine Lettuce, Kalamata Olives, Red Onions, Heirloom Cherry Tomatoes, Pepperoncini, Cucumbers, Feta Cheese, Athena Greek Dressing

Cobb Salad \$18/Person
Grilled Chicken, Spring Mix, Blue Cheese, Bacon Bits, Avocado, Corn, Boiled Eggs, Heirloom Cherry Tomatoes, Red Onions, Choice of Dressing

Chef Salads \$18/Person
Spring Mix, Black Forrest Ham, Smoked Turkey, Cheddar Cheese, Heirloom Cherry Tomatoes, Cucumbers, Black Olives, Shredded Carrots, Red Onions, Boiled Egg, Garlic Croutons, Choice of Dressing

*Make any salad vegetarian or Gluten Free by asking your Sales Representative.

*Available Dressings, Ranch, Bleu Cheese, Italian, Balsamic, Thousand Island

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Hors d'oeuvres

All Prices Are Per Dozen. Two Dozen Minimum on Each Item. Butler Passed Item Will Be an Additional \$4 Per Dozen.

Cold & Hot Hors d'oeuvres

Black & Blue Crostini	\$45
Assorted Mini Quiche	\$36
Caprese Skewers	\$30
Tomato Bruschetta	\$28
Brie En Croute	\$30
Chicken Salad Profiteroles	\$30
Bloody Mary Shrimp Shooters	\$42
Smoked Salmon Crostini	\$38
Apricot Canapes	\$30
Assorted Flatbreads	\$36
Loaded Baby Bakers	\$24
Spring Rolls	\$36
Teriyaki Meatball	\$30
Stuffed Mushrooms	\$36
Thai Chicken Satay	\$30
Coconut Shrimp	\$36
Bacon Wrapped Scallops	\$45
Mini Crab Cakes	\$45
Spanakopita	\$26
Mini Beef Wellingtons	\$42
Green Chili Pork Quesadillas	\$36
Pulled Pork BBQ Sliders	\$36
Ham & Cheese Sliders	\$36

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Hors d'oeuvres

All Dips Are Served with Your Choice of Potato or Tortilla Chips. Each order serves 25 People.

Dips

Spinach Artichoke Dip	\$150
Buffalo Chicken Dip	\$150
Spicy Crab Pimento Dip	\$225
Roasted Garlic & Red Pepper Hummus	\$140
French 3 Onion Dip	\$125
Mexican Duo Dip (Queso & Fire Roasted Salsa)	\$200
House made Guacamole	\$200
7-Layer Dip	\$150
Loaded Baked Potato Dip	\$135
Beer Cheese Dip w/Pretzel Sticks	\$125
Cracker Corn Dip	\$125
Butterfinger Dip w/Vanilla Wafers	\$135
Cookie Dough Dip w/Vanilla Wafers	\$125

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Displays & Platters

Displays & Platters Prices Based on Two Pieces Per Guest.

Displays & Platters	25pp	50pp	100pp
Domestic & International Cheese Board Chutney, Vegetables, Crackers	\$175	\$250	\$360
Fresh Fruit & Berries Sliced Melon, Strawberries, Pineapples, Grapes, Seasonal Berries	\$150	\$235	\$325
Crudité Display Assorted Fresh Veggies, Yogurt Herb Dip & Buttermilk Ranch	\$150	\$235	\$325
Antipasto Platter Marinated Mediterranean Vegetables, Olives, Charcuterie, Nuts, Cheese	\$190	\$275	\$400
Charcuterie Platter Black Forest Ham, Cured Meats, Capers, Mustard	\$175	\$250	\$360
Smoked Salmon Atlantic Smoked Salmon, Capers, Onion, Tomatoes, Hard Boiled Eggs, Dill Cream Cheese, Bagels	\$200	\$400	\$800
Shrimp Cocktail Cocktail Shrimp, Lemon, Cocktail Sauce, Rémooulade Sauce	\$250	\$500	\$1000
Monkey Island Chicken Platter Crispy Fried Chicken Wings, Assorted Sauces, Carrots, Celery	\$150	\$300	\$600
Oyster on the Half Shell Lemons, Cocktail/Horseradish/Mignonette/Hot Sauce/Crackers	\$MKP	\$MKP	\$MKP

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Hors d'oeuvres

Priced Per Person/15 Guest Minimum
All Stations Require Chef Fee of \$100 per station

Action Stations

Ultimate Pasta Station	\$20/Person
Penne/Linguine/Cheese Tortellini Pastas, Marinara/Alfredo/Scampi Sauces, Grilled Chicken/Italian Meatballs/Shrimp, Parmesan Cheese, Basil, Bread Sticks	
Mac & Cheese Bar	\$17/Person
Italian/American Cheese Sauces, Grilled Shrimp/Grilled Chicken/Bacon/Hamburger Meat, Fried Onions/Roasted Red Peppers/Scallions/Jalapenos/Broccoli	
Street Tacos	\$17/Person
Chicken/Pork/Beef/Shrimp, Flour/Corn Tortillas, Consume, Pico De Gallo, Fire Roasted Salsa, Queso Fresco, Shredded Cabbage, Cilantro, Diced Onion, Jalapeno-Avocado Crema	
Baked Potato Station	\$18/Person
Jumbo Bakers, Cheddar/Jack/Queso/Blue Cheese, Fried Chicken/BBQ Pulled Pork/ Bacon/Shrimp/Smoked Brisket/Smoked Sausage, Ranch Dressing, BBQ Sauce, Scallions, Jalapenos, Corn, Broccoli	
Ramen Bar	\$21/Person
Chinese Ramen Noodle/Rice Noodle, Beef/Pork/Vegetable Broth, Pork Loin/Beef/Shrimp/ Tofu, Soft Boiled Eggs, Basil, Bean Sprouts, Scallions, Cilantro, Shredded Carrots, Mushrooms, Peanuts, Bamboo Shoots, Thai Chili, Lime, Condiments	

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Carving Stations

Priced Per Person/15 Guest Minimum – All Stations require a Chef at \$100.00 per station

Carving Station

Herb Roasted Prime Rib of Beef \$425/Serves 30pp
Au Jus, Creamy Horseradish Sauce, Assorted Rolls

Beef Tenderloin \$325/Serves 20pp
Herb Crusted, Creamy Horseradish Sauce, Demi Glacé, Assorted Rolls

Smoked Turkey Breast \$140/Serves 25pp
Pecan & Applewood Smoke, Honey-Jalapeno Mustard BBQ Sauce,
Assorted Rolls

Smoked Brisket \$195/Serves 25pp
Special Spice Blend, BBQ Sauce, Creamy Horseradish Sauce,
Assorted Rolls

Stuffed Pork Tenderloin \$90/Serves 30pp
Special Spice Blend, Sticky Glaze, Assorted Rolls

Salmon En Croute \$200/Serves 20pp
Maple Mustard Glazed Side of Salmon, Puff Pastry, Rosemary

Rotisserie Chicken \$40/Serves 4pp
Rosemary-Garlic Butter Roasted Whole Chickens, Jus, Fingerling
Potatoes

Whole Pig \$500/Serves 40pp
Whole Roasted Hog, BBQ Sauce, Grilled Pineapples

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Hooray Packages

All Hooray Dinners include a Shangri-la Salad and a Dessert.

15 Guest Minimum – All Hooray Packages require a Chef Fee at \$100.00 per chef and a \$500.00 Hooray Grill Fee

Hooray Packages

Oklahoma Hooray

\$41/Person

Smoked Brisket, Pork Butt, Quartered Chicken, Skillet Potatoes, Skillet Corn
Assorted Rolls, BBQ Sauces

Fiesta Hooray

\$36/Person

Skirt Steak, Chicken, Shrimp, Tortillas, All Condiments, Mexican Street Corn
Stuffed Roasted Poblano Peppers, Frijoles Negros

Seafood Extravaganza Hooray

\$MKT/Person

Grilled Lobster Tails, Fire Roasted Oysters, Shrimp Skewers, Salmon
Roasted New Potatoes and Corn, Assorted Rolls, Drawn Butter

Red Meat Hooray

\$75/Person

Grilled Filets of Beef, Tri Tip Beef, Beef & Vegetable Kabobs, Baked Potatoes, Grilled
Bacon Wrapped Asparagus, Assorted Rolls

Backyard Hooray

\$31/Person

Hamburgers, Hot Dogs, Grilled Chicken Breast, Potato Chips, Potato Salad, Baked Beans
Buns, All Condiments

German Hooray

\$36/Person

Polish Sausages, Brats, Hot Links, Andouille, Frankfurters, Grilled Onions & Peppers, Buns,
German Potato Salad, Fried Potatoes, Sauerkraut, Roasted Brussel Sprouts, All Condiments

Vegetarian Hooray

\$31/Person

Grilled Onions/Bell Peppers/Jalapenos/Tomatoes/Squash/Zucchini/Asparagus, Baked Sweet Potatoes,
Couscous, Herb Jasmine Rice, Marinated Portobello Mushrooms

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Themed Buffets

Priced Per Person/20 Guest Minimum

Buffets Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

Themed Buffet

Bodies by BBQ

\$42/Person

Brisket/Pork Butt/Smoked Sausage/Chicken, Baked Beans, Potato Salad
Cole Slaw, Corn on the Cob, Relish Tray, Fruit Cobbler, All Condiments

Road to Hana Luau

\$47/Person

Pulled Maui Pork/Teriyaki Beef/Shoyu Chicken/Grilled Mahi-Mahi, Kula
Green Salad, Baked Sweet Potatoes, Island Quinoa Salad, Plantain Chips,
Avocado-Mango Salsa/Pineapple-Mango Chutney, Pineapple Upside Down Cake

Back Yard Cook Out

\$52/Person

Hamburgers, Hot Dogs, Meat Chili, Baked Beans, Potato Chips, Potato Salad,
Coleslaw, All Condiments, Assorted Cookies & Brownies

The Rajun Cajun

\$42/Person

Shrimp/Andouille Sausage, Boiled Corn & Potatoes, Chicken & Sausage Jambalaya,
Garden Salad, Bread Pudding

The Taste of Italy

\$58/Person

Spaghetti w/Meatballs, Chicken Alfredo w/Fettuccini, Sausage & Peppers w/Penne,
Vegetable White Lasagna, Shrimp Scampi, Italian Salad, Cannoli's, Cheesecake

Sabor De Mexico

\$58/Person

Taco Bar, Steak & Chicken Fajita Bar, Nacho Bar, Refried Beans, Poblano-Cilantro Rice,
Corn & Flour Tortilla, Tortilla Chips, Queso, Guacamole, Fire Roasted Salsa, All Condiments, Churros,
Sopaipilla Cheesecake

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Buffets

Priced Per Person/15 Guest Minimum

Buffets Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

Buffet Offerings

Single Buffet Offering

Your Choice of One Salad, One Protein, One Starch, One Vegetable,
One Dessert, Assorted Rolls

\$40/Person

Duo Buffet Offering

Your Choice of One Salad, Two Proteins, Two Starches, Two Vegetables,
Two Dessert, Assorted Rolls

\$52/Person

Trio Buffet Offering

Your Choice of Two Salad, Three Proteins, Three Starches, Three Vegetables,
Three Dessert, Assorted Rolls

\$70/Person

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Plated

Priced Per Person/10 Guest Minimum

Plated Meals Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

Plated Offerings

Single Plated Offering

Your Choice of One Salad, One Protein, One Starch, One Vegetable,
One Dessert, Assorted Rolls

\$42/Person

Duo Plated Offering

Your Choice of One Salad, Two Proteins, One Starch, One Vegetable,
One Dessert, Assorted Rolls

\$62/Person

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Wedding Packages

Priced Per Person/25 Guest Minimum/Butler Passed will be additional \$4/Person

Hors d'oeuvres/Buffets/Plated Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

Hors d'oeuvre Package

Petit Hors d'oeuvre Package

Your Choice of Four Hors d'oeuvres

\$52/Person

Grand Hors d'oeuvre Package

Your Choice of Six Hors d'oeuvres

Your Choice of One Action Station Hors d'oeuvres

\$59/Person

Buffet & Hors d'oeuvre Wedding Packages

Petit Buffet & Hors d'oeuvres Package

Your Choice of One Salad, One Protein, One Starch, One Vegetable,

One Dessert, Assorted Rolls

Your Choice of Three Hors d'oeuvres

\$60/Person

Grand Hors D'Oeuvre Package

Your Choice of Five Hors d'oeuvres

Your Choice of One Salad, Two Proteins, Two Starches, Two Vegetables,

Two Dessert, Assorted Rolls

\$80/Person

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Wedding Packages

Priced Per Person/25 Guest Minimum/Butler Passed will be additional \$4/Person
Hors d'oeuvres/Bufets/Plated Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

Plated Dinner & Hors d'oeuvres Wedding Packages

Petit Plated Dinner & Hors d'oeuvre Package \$65/Person
Your Choice of One Salad, One Protein, One Starch, One Vegetable,
One Dessert, Assorted Rolls
Your Choice of Three Hors d'oeuvres

Grand Hors Plated Dinner & Hors D' Oeuvres Package \$85/Person
Your Choice of Five Hors d'oeuvres
Your Choice of One Salad, One Protein, One Starch, One Vegetable,
One Dessert, Assorted Rolls

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Buffet & Plated Selections

Salads

Shangri-La Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Black Olives
Shredded Cheese, Croutons, Assorted Dressings

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Crouton, Caesar Dressing

Wedge Salad

Baby Iceberg Lettuce, Chopped Tomatoes, Bacon Crumbles, Blue Cheese Crumbles,
Assorted Dressings

Spinach Salad

Baby Leaf Spinach, Cherry Tomatoes, Red Onion, Dried Cranberries, Almonds, Goat Cheese, Assorted Dressings

Caprese Salad

Heirloom Cherry Tomatoes, Buffalo Mozzarella Balls, Basil, Balsamic Reduction, Olive Oil

Harvard Salad

Mixed Greens w/Kale, Apple, Pear Cranberries, Pecans, Cranberry Vinaigrette

Seasonal Salad

Chef's Choice of Salad based on the Season

Buffet & Plated Selections

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Proteins

- Cherry Wood Smoked Pork Tenderloin w/Cherry Pork Demi-Glace
- Garlic-Herb Roasted Chicken w/Chicken Jus
- Grilled Salmon w/Dill Beurre Blanc
- Grilled Sirloin of Beef w/Roasted Shallot Bordelaise
- Grilled Mahi Mahi w/Tropical Salsa
- Chicken Picatta w/Lemon-Caper Butter Sauce
- Thai Pork Medallions w/Sweet Basil Sauce
- Hanger Steak w/Chimichurri Sauce
- Halibut w/Creamed Leeks (Add \$15/Person)
- Filet of Beef Tenderloin w/Wild Mushroom Demi-Glace (Add \$16/Person)
- Creole Double Pork Chop w/Andouille Stuffing and Cream Sauce (Add \$12/Person)
- Lobster Tail w/Compound Butter (Add \$MKP)
- Jumbo Shrimp Scampi (Add \$10/Person)
- NY Strip w/Bourbon Butter (Add \$14/Person)
- Maryland Crab Cake w/Rémoulade Sauce (Add \$15/Person)

Please Inquire for Vegetarian Options

Buffet & Plated Selections

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Starches

- Roasted Garlic Mashed Potatoes
- Roasted Herb Fingerling Potatoes
- Roasted Baby Bakers
- Loaded Sweet Potato Casserole
- Au Gratin Potatoes
- Wild Rice Pilaf
- Steamed Jasmine Rice
- Spanish Rice
- Mac & Cheese
- Roasted Garlic-Sun Dried Tomato Orzo
- Garlic-Butter Fettuccine
- Mediterranean Couscous
- Cauliflower Puree
- Wild Mushroom Risotto
- Polenta
- Smoked Cheddar Grits
- Colcannon
- Gnocchi

Buffet & Plated Selections

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Vegetables

- Seasonal Vegetables
- Roasted Red Pepper Green Beans
- Roasted Butter Corn
- Grilled Marinated Asparagus
- Sauteed Garlic-Herb Mushrooms
- Roasted Tomatoes and Shallots
- Roasted Broccolini
- Sauteed Summer Squash Medley
- Roasted Brussel Sprouts
- Tri-Colored Honey Glazed Carrots
- Grilled Vegetable Medley
- Stir Fry Vegetables
- Buttered Spaghetti Squash
- Cheddar Broccoli
- Zucchini Provencal

Buffet & Plated Selections

**All prices are subject to a 20% service charge.
Service charge and prevailing taxes.
Prices are subject to change without notice**

BANQUET & EVENT MENUS



Desserts

- Pineapple Upside Down Cake
- Coconut Cream Pie
- Chocolate Peanut Butter Cake
- NY Cheesecake
- Key Lime Pie
- New Orleans Bread Pudding w/Bourbon Anglaise
- Cannoli
- Chocolate Fudge Cake
- Carrot Cake
- Fudge Brownie with Whipped Cream
- Apple Pie
- Sopaipilla Cheesecake

Hosted Bars

Priced Per Drink/2-Hour Minimum Service/Bartender Fee \$75 per Hour per Bar

All prices are subject to a 20% service charge.

Service charge and prevailing taxes.

Prices are subject to change without notice

BANQUET & EVENT MENUS



If Host Bar Sales Exceed \$500 per Hour per Bar, Bartender Fees will be Waived.

Hosted Bars

Silver Bar

Well Liquor	\$6/Drink
House Wine	\$6/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

Gold Bar

Call Liquor	\$8/Drink
Call Wine	\$8/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

Platinum Bar

Premium Liquor	\$10/Drink
Premium Wine	\$10/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

Cash Bars

Priced Per Drink/2-Hour Minimum Service/Bartender Fee \$75 per Hour per Bar

All prices are subject to a 20% service charge.

Service charge and prevailing taxes.

Prices are subject to change without notice

BANQUET & EVENT MENUS



If Cash Bar Sales Exceed \$500 per Hour per Bar, Bartender Fees will be Waived

Cash Bars

Silver Bar

Well Liquor	\$7/Drink
House Wine	\$7/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

Gold Bar

Call Liquor	\$9/Drink
Call Wine	\$9/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

Platinum Bar

Premium Liquor	\$11/Drink
Premium Wine	\$11/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

Keg Beer & Wine by the Bottle

All prices are subject to a 20% service charge.

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BANQUET & EVENT MENUS



Keg Beer

Full Keg Domestic	\$275/Keg
Full Keg Import	\$350/Keg
Pony Keg Domestic	\$225/Keg
Pony Keg Import	\$300/Keg

Wine by the Bottle

White Wine Selections	(Ask for Selection and Price)
Red Wine Selections	(Ask for Selection and Price)
Rose Wine Selections	(Ask for Selection and Price)
Champagne/Sparkling Wine Selections	(Ask for Selection and Price)

Audio Visual/Support Equipment
Computer Video Equipment

All prices are subject to a 20% service charge.
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BANQUET & EVENT MENUS



LCD Video Data Projection w/Screen	\$250
Sound Patch for Laptop (Small Room)	\$25
DVD/CD Player	\$60
Wireless Handheld Mouse (Replacement cost \$100)	\$40
Teleconference Package (Webcam, Mics, Cables, Screen, LCD Projector)	\$350
Private Network w/Wi-Fi	\$100

Support Items

10'x6' Drop Down Screen	\$110
Portable Sound System	\$150
White Board w/Dry Erase Markers	\$30
A-Frame Easels	\$5
Flip Chart Kit (Easel/Pad/Markers)	\$45
Flip Chart Pad	\$25
Flip Chart w/Post It Paper	\$50
Staging 4'x8' Section	\$35
Show Power	\$125
50ft VGA Cable	\$40
100ft VGA Cable	\$60
Audio/MP3 Patch	\$10
4-Channel Mixer	\$45
Technician Fee	\$35 per hour

Audio Visual/Support Equipment

Microphone Equipment

All prices are subject to a 20% service charge.

Service charge and prevailing taxes.

Prices are subject to change without notice

BANQUET & EVENT MENUS



Wireless Handheld Microphone	\$90
Wireless Lavalier Microphone	\$90

Meeting Accessories

Extension Cord (Replacement Cost \$25)	\$10
6' Power Strip (Replacement Cost \$25)	\$10
Laser Pointer (Replacement Cost \$100)	\$40
Duct Tape/Roll	\$12

Exhibit Items

Exhibit Tables (5'x50")	\$25
Electrical Table w/Electricity (5" x50")	\$50
Electrical Patch-In Fee	\$25

Pipe & Drape

Per Linear Length/Per Foot 8' High	\$5.50/Linear Foot
Per Linear Length/Per Foot 16' High	\$6/Linear Foot
Exhibit Booth Setup	\$50/Booth
Banners Hung	\$20
Speaker Telephone	\$50

Dance Floor

Small Dance Floor 16'x16'	\$150
Large Dance Floor 20'x20'	\$200

Catering Guidelines:

- All pricing are subject to service charge (currently 20%) and applicable sales tax (currently 5.9%) and alcohol sales tax (13.5% currently) unless group provides Oklahoma State Sales Tax Exemption Certificate.

All prices are subject to a 20% service charge.

Service charge and prevailing taxes.

Prices are subject to change without notice

BANQUET & EVENT MENUS



- Meal guarantees are required a minimum of 72 hours/3 business days prior to the event. If a meal guarantee is not received, the anticipated amount of guest will become the meal guarantee. Shangri-La Resort prepares food for 5% over the guarantee.
- **Shangri-La Resort will not package food for removal from the premises nor allow guests to remove food from the premises.**
- A minimum guarantee of 20 guests is required for buffet service.
- For events that are scheduled outdoors, Shangri-La Resort will have a backup location. A representative of the Sales or Catering Department will coordinate with group/guests in inclement weather situations.
- All function locations are subject to change.
- **All food and beverage served and consumed in public spaces on the Shangri-La Campus must be provided by Shangri-La.**
- **NO OUTSIDE ALCOHOL CAN BE BROUGHT ON SHANGRI-LA PROPERTY.**
- All pricing is subject to change. Prices are confirmed sixty (60) days prior to the event, via Banquet Event Order (BEO).
- Guest will assume all responsibility for their property while on site.

All prices are subject to a 20% service charge.
Service charge and prevailing taxes.
Prices are subject to change without notice